

# The Palfrey

Sunday Menu

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1 Course £20 • 2 Course £26 • 3 Course £32

## Bar Snacks

**Chicken Crackling**, beef dripping mayo (gf) + 4.5

**Marinated Nocellara Olives** (gf) (vg) + 4.5

**Sage Focaccia**, dukkah, apple balsamic extra virgin olive oil, flavoured butter (v) (vgo) + 7.5

**Camembert**, focaccia, homemade chutney (v) (gfo) + 14

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## Starters

**Soup du Jour**, focaccia, herbed butter (gfo) (v) (vgo)

**Chicken Goujons**, sweet and sour sauce, spring onion, sesame seeds, coriander (gf)

**Beef Bon Bons**, beef dripping mayo, beer braised onions, jus (gf)

**Panko Brie**, clementine honey, apple salsa, walnut (gf) (v)

**Roast Carrots**, whipped feta, dukkah, flatbread, coriander oil (v) (gfo)

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## Mains

**Slow Roasted Rump**, red wine gravy

**Roasted Turkey Breast**, cranberry & redcurrant gravy

**Honey & Clove Glazed Ham**, cider gravy

**The Palfrey Trio (£6 supplement)**, red wine gravy

All accompanied by beef dripping roasties, orange & maple carrot, braised red cabbage, spring greens, sausage meat stuffing, beer braised onions, Yorkshire pudding (gfo)

**Pistachio, Mushroom & Fig Nut Roast**, rosemary & confit garlic roasties, maple & orange carrot, braised red cabbage, spring greens, sage & onion stuffing, Yorkshire pudding, onion gravy (v) (vgo)

**Catch Of The Day (Market Supplement)**

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Sides • **Smoked Cheddar Cauliflower Cheese** • **Sausage Stuffing (6)** • **Beef Fat Roasties**  
£5 each • **Buttered Mash** • **Spring Greens** • **Fries**

Vegetarian (v), Vegan (vg), Vegan option available (vgo), Gluten Free (gf) Gluten Free option available (gfo) - NB some dishes can be adapted to be gluten or dairy free, inform your server of any allergies/dietary requirements and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free. If not ordering starters please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order